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(74) Agent: MARLOW, Nicholas Simon; Reddie & Grose, 16 Theobalds Road, LONDON, WCIX 8PL (GB).

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(71) Applicant (for all designated States except US): MARS INCORPORATED [US/US]; 6885 Elm Street, McLean, VA 22101-3883 (US).

(72) Inventors; and

(75) Inventors/Applicants (for US only): JOHNSTON, Andrew, Gordon [GB/GB]; Masterfoods, Division of Mars Uk Ltd., Dundee Road, Slough SL1 4JX (GB). STANTON, Kevin, J. [US/US]; Masterfoods USA, 800 High St., Hackettstown, NJ 07840 (US). ANDREWS, Tami, L. [US/US]; Masterfoods USA, 800 High St., Hackettstown, NJ 07840 (US). YU, Yang [CN/CN]; Research & Development, Effem Foods (Beijing) Co. Ltd, Room 712 Qing An Mansion, No. 27 Xiao Yun Road, Chao Yang District, Beijing 100027 (CN).

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(54) Title: PROCESS FOR THE PRODUCTION OF CONFECTIONERY PRODUCTS

(57) Abstract: A process for the continuous production of confectionery products comprising crystallised xylitol comprising: feeding xylitol in liquid form which is capable of crystallisation on cooling into a mixer together with xylitol seed crystals; mixing the xylitol in liquid form and the xylitol seed crystals to produce a seeded mass; and discharging the seeded mass from the mixer, wherein the mixer is maintained at a temperature of between 80°C and 120°C, whereby build up of crystallised xylitol within the mixer is substantially prevented. The xylitol in liquid form may be molten xylitol or a solution of xylitol and may comprise xylitol alone or in high proportion in combination with other polyols.